A Better Method of Measuring Color and Haze in Beverages

Diverse Optical Characteristics and their Methods for measurements:

The complexity of successfully measuring Color and appearance in the Beverage Industry is further enhanced by the fact that beverages are of types opaque, translucent, or transparent, and each form requires different instrumentation and techniques. Opaque liquids have high solids content with a characteristic of high Brix value when light passes through it and Translucent liquids possess medium levels of solids and exhibits a lower brix value when light passes through it. Therefore, it is crucial for the food processors to assess the right measurement modes like reflective or transmittance before they measure the Color during any stage of processing. This significantly increases the need of a spectrophotometer to measure the spectral data values and also measure the transmission haze.

Maintaining Color through various food processes:

Food and beverages are highly volatile as they tend to change Color during production, transportation and even in storage. The cost and labor of adjusting a food or beverage Color in its final stage of production is very high and hence the Color consistency must be measured at each stage of the production.

Additionally, the Food & Beverage Regulatory bodies stress the importance of maintaining product specific Color standards in the industry through their elaborate regulations. This makes the measurement of Color and haze to maintain high degrees of Color quality a top priority for the Producers, also accentuating them towards protecting their license to operate.

Thus, this makes the use of Spectrophotometers essential as it addresses both the challenges of meeting regulations and the capability to measure Color and Haze during any stage of the production process.